

## Orange Madeira

*Makes an 18cm cake.*

175g butter or margarine  
175g caster sugar  
3 eggs, beaten  
150g self-raising flour  
100g plain flour  
finely grated rind of 1  
orange and 30ml (2tbs)  
orange juice  
25g cube sugar, crushed

Grease and base-line an 18cm round deep tin.  
Cream together the butter and castor sugar until pale and fluffy.  
Gradually beat in the eggs. Sift the flours together and fold in.  
Add the orange rind and fold in with the orange juice. Spoon into  
the prepared tin and smooth the surface with a palette knife.  
Sprinkle the crushed sugar evenly over the cake surface.  
Bake in the oven at 170°C for about 1¼ hours, or until firm to the  
touch. Turn out on to a wire rack to cool.

*Source: Cooking for Everyone (1984), Ebury Press, London.*